**Margaritas**

- **De la casa** ................................................................. £6.95  
  Casco Viejo Blanco shaken with Triple Sec, fresh lime and sugar syrup to produce a delicious, easy drinking Margarita.

  *Add a flavour to your Margarita +50p (Strawberry - Passion Fruit).*

- **‘The Don’** ................................................................. £7.95  
  Grand Marnier liqueur gives this variation its distinctive orange base flavour. Shaken with Don Julio Reposado and fresh lime, it goes down smooth.

- **Tommy’s Margarita** .................................................. £7.95  
  Agave syrup replaces the orange liqueur in this famous variation of the classic created by Julio Bermejo of Tommy’s Bar in San Francisco. Shaken with La Cava Blanco and fresh lime, it’s simply perfect.

- **‘110’ Margarita** ...................................................... £7.95  
  Tapatio 110, distilled to 55% ABV, provides the base to this Margarita. Combined with Cointreau, fresh lime and sugar syrup, it is bursting with fresh agave flavour! One for the true Tequila lover.

- **Rasperita** ................................................................. £7.95  
  House infused raspberry Tequila shaken with Chambord raspberry liqueur, fresh lime juice and Agave syrup. Delicioso!

- **Coconut Margarita** .................................................. £7.95  
  Jose Cuervo 1800 Coconut Tequila and Agave syrup give this Margarita its sweet edge that is balanced by freshly squeezed lime juice. Totally tropical.

- **Ancho Margarita** ..................................................... £7.95  
  Ancho Reyes chilli liqueur, Herradura Reposado Tequila, Agave syrup and fresh lime juice combine to produce a Margarita with a hit of chilli that keeps you coming back for more.

- **Mezcal Margarita** .................................................... £7.95  
  Montelobos Joven Mezcal gives this Margarita a smoky, spicy complexity that is unparalleled by any of its Tequila based equivalents.

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**Frozen Margaritas**

- **Classic Lime** .................................................................. £6.95  
- **Bulldog Margarita** ............................................................ £8.50  
  (Classic lime frozen Margarita served with a Coronita inside)

**Flavour of the Moment - Ask Your Server** ........................................................................ £6.95
Paloma Rosa ................................................................. £7.50
Mexico’s most popular cocktail. Our version combines Herradura Plata, Pampelle Ruby Grapefruit Liqueur, Agave syrup, freshly squeezed lime juice and Ting grapefruit soda.

Batanga ........................................................................ £7.50
Another Mexican favourite. Essentially a Cuba Libre with Tequila replacing the rum (an improvement in our minds!) Patrón Reposado muddled with fresh lime wedges and topped with cola.

El Burro ........................................................................ £7.50
Mexican Mule. Quiquiriqui Mezcal shaken with fresh lime and lengthened with ginger beer.

TNT ................................................................................ £7.50
Patrón Silver Tequila, fresh lime, pink grapefruit and Fever Tree tonic water.

Bloody María ................................................................ £7.50
When you need something to put a spring in your step (usually after too much the night before). Casco Viejo Blanco, all the classic seasonings, Big Tom spiced tomato juice, fresh lime and a red wine float.

El Diablo ......................................................................... £7.50
Casco Viejo Blanco and fresh lime juice lengthened with ginger beer and a flourish of Chambord raspberry liqueur.

Jalisco Old Fashioned ................................................... £7.95
Herradura Reposado stirred down with Agave syrup and barrel spiced bitters. The perfect after dinner sipper.

Rosita ............................................................................. £7.95
Riff on a classic Negroni, with an Agave twist. Patrón Reposado stirred down with Campari, Cocchi Vermouth di Torino and orange bitters.

Mex-presso Martini ....................................................... £7.50
Patrón XO Café and Smirnoff Vodka shaken with a shot of freshly ground espresso, finished with a dusting of chocolate powder.

El Ruso Blanco ............................................................. £7.50
We replace the Khalua with Café Patrón XO in our version of this classic. Finished with Smirnoff Vodka, milk and cream, we think the dude would certainly abide.

Naked & Famous ........................................................ £7.95
Created in the famous New York Speakeasy Death & Co. Union Uno Mezcal shaken with Aperol, Yellow Chartreuse fresh lime and served straight up.
**French Martini**
Chambord Raspberry Liqueur, Smirnoff Vodka and Pineapple juice. £7.50

**Pornstar Martini**
Smirnoff Vodka, Passion fruit liqueur, passion fruit puree, fresh lime and vanilla sugar syrup. Served with a shot of Prosecco on the side. £7.95

**Rose & Cucumber Collins**
Hendricks gin, cucumber, fresh mint and Fentimans rose lemonade. £7.50

**Cosmopolitan**
Smirnoff Vodka, Cointreau, cranberry juice and fresh lime. £7.50

**Whiskey Sour**
Woodford Reserve Bourbon, house sweet & sour mix* and sugar syrup. £7.50

**Amaretto Sour**
Amaretto, house sweet & sour mix* and sugar syrup. £7.50

**Pisco Sour**
Pisco, house sweet & sour mix*, sugar syrup and Amargo bitters. £7.50

**Mojito**
An all-time favourite. Fresh mint leaves muddled with sugar, lime wedges, Bacardi rum and a splash of soda water. *Add a flavour +.50p (Strawberry - Passion Fruit). £7.95

**Daiquiri**
Bacardi rum shaken with lemon juice and sugar syrup, strained over crushed ice. *Add a flavour to your Daiquiri +50p (Strawberry - Passion Fruit). £6.95

**Dark & Stormy**
Gosling’s Black Seal rum muddled with fresh lime wedges and topped with ginger beer. £7.50

**Piña Colada**
A creamy concoction of Bacardi rum, coconut liqueur and double cream topped with pineapple juice. £7.95

**Caipirinha**
A Brazilian speciality. Sagitiba Pura Cachaca muddled with fresh lime wedges and sugar. *Add a flavour +.50p (Strawberry - Passion Fruit). £7.50

**Bellini**
Fruit liqueur topped with Prosecco. Your choice of: Creme de Framboises (Strawberry), Chambord Raspberry, Peach Schnapps or St Germain Elderflower. £6.75

**Aperol Spritz**
Classic Italian aperitif of Aperol topped with Prosecco and a dash of soda. £7.50

**Hugo Spritz**
Refreshing combination of St Germain Elderflower liqueur and fresh mint, topped with Prosecco and soda. £7.50

*Contains egg white.*
Sangria

Classic Sangria Roja – House recipe of red wine, Bacardi rum, Gin, Brandy and orange liqueur topped with fruit juices.
Glass .......................................................... £5.95
Jug (Serves 2-4) ........................................... £22.95

Mocktails
(NO ALCOHOL) £4.50 each

Apple Mojito – Fresh mint leaves muddled with sugar, lime wedges, finished with apple juice.
San Francisco – Orange and pineapple juice shaken with peach puree and a touch of grenadine.
Strawberry-Passion Cooler – Passion fruit and strawberry puree served long over ice with orange juice and lemonade.
Bora Bora Brew – Pineapple juice, grenadine and a few drops of Angostura bitters, topped with ginger ale.
Virgin Colada – Coconut syrup, double cream and pineapple juice.

Beer & Cider

Corona (Mexico, 4.5%) ......................................... £4.00
Pacífico Clara (Mexico, 4.5%) ............................. £4.20
Modelo Especial (Mexico, 4.5%) ........................ £4.00
Dos XX (Mexico, 4.5%) ...................................... £4.00
BrewDog Punk IPA (Scotland 5.6%) .................. £4.40
Innis & Gunn Original (Scotland 6.6%) ............ £4.20
Becks Blue (Germany, 0.05%) .......................... £3.50
*Have the beer of your choice served Michelada style. A typical Mexican beer cocktail known to cure even the most serve of hangovers. Ice, salt rimmed glass, fresh lime juice, Tabasco and Worcester sauce. +£1.00
Magners Irish Cider (Ireland, 4.5%) .................. £4.50
Old Mout Fruit Cider (NZ, 4%) ........................ £4.50
**Tequilas & Mezcals**

Here at Mariachi we only serve 100% Agave Tequilas. What does this mean? Let us explain…

Mexican law requires that all Tequilas contain at least 51% fermented sugars from the Weber Blue Agave plant. Tequilas of lesser quality rarely contain more than the minimum, meaning the remaining 49% will be made up of other sugar sources and often colourings to mimic the effect of wood ageing. The result? Minimum flavour, Maximum hangover! 100% Agave tequilas, however, use only sugars extracted from the Agave plant. The resulting Tequilas are the stuff of the Gods; smooth, pure and a pleasure to drink.

**Tequila Flights**

Vertical tasting from some of our favourite Tequila producers. Ideal to share in a group as an introduction to the wonderfully complex and delicious world of 100% Agave Tequilas.

(3 x 25ml serves)

**La Cava de Don Agustín** .......................................................... £10.95

**Herradura** .................................................................................... £11.95

**Maracame** .................................................................................. £12.95

**Fortaleza** .................................................................................... £19.95

**Blanco (Silver/Plata)**

Enjoy the Agave spirit in its purest form. This clear spirit is often bottled straight from distillation, on occasion though, it may be stored for up to 2 months in stainless steel or neutral oak barrels before bottling. Expect the bright, fruity, peppery flavours of the Agave to shine here, supplemented by vegetal or earthy notes (depending on style/region).

- **Casco Viejo** ................................................................. £3.10  
  Toasted corn / vanilla / agave

- **Don Agustín** ............................................................. £3.95  
  Dry agave / honey

- **Maracame** ................................................................. £4.20  
  Coconut / peach / black pepper

- **Kah** ................................................................. £4.95  
  Marzipan / orange / cinnamon

- **Don Julio** ......................................................... £5.00  
  Citrus / grassy / sweet agave

- **UWA** ................................................................. £5.00  
  Lemon / pepper / apple

- **Tapatio** ................................................................. £3.50  
  Agave / apple / pepper

- **Patrón** ................................................................. £4.50  
  Citrus / sweet agave / pepper

- **Tapatio 110** ................................................................. £4.00  
  Capsicum / roasted agave / cinnamon

- **Don Fulano** ................................................................. £4.95  
  Fresh agave / citrus / herbal

- **Fortaleza** ................................................................. £5.80  
  Basil / olive / butter

- **Herradura** ................................................................. £4.00  
  Coriander / citrus / black pepper
**REPOSADO**

The most popular category of Tequila in Mexico. These tequilas are “rested” in oak barrels from 2 months up to a year. These barrels may have previously held Bourbon or Cognac which will contribute to a wonderful spectrum of flavour. Expect a rounder, smoother Tequila than a Blanco with a noticeable wood influence.

<table>
<thead>
<tr>
<th>Tequila</th>
<th>Price</th>
<th>Flavour</th>
</tr>
</thead>
<tbody>
<tr>
<td>UWA</td>
<td>£5.00</td>
<td>Vanilla / caramel / cinnamon</td>
</tr>
<tr>
<td>Don Agustín</td>
<td>£4.20</td>
<td>Agave / oak / pepper</td>
</tr>
<tr>
<td>Tapatio</td>
<td>£3.80</td>
<td>Wood smoke / pepper / apple</td>
</tr>
<tr>
<td>Don Fulano</td>
<td>£5.30</td>
<td>Cooked Agave / maple syrup / vanilla</td>
</tr>
<tr>
<td>Kah</td>
<td>£5.80</td>
<td>Toffee / nougat / cinnamon</td>
</tr>
<tr>
<td>Herradura</td>
<td>£3.80</td>
<td>Dry wood / vanilla / cinnamon</td>
</tr>
<tr>
<td>Maracame</td>
<td>£4.50</td>
<td>Vanilla pod / Agave / fudge</td>
</tr>
<tr>
<td>Patrón</td>
<td>£5.00</td>
<td>Honey / floral / vanilla</td>
</tr>
<tr>
<td>Don Julio</td>
<td>£5.50</td>
<td>Dark chocolate / vanilla / dried fruit</td>
</tr>
<tr>
<td>Fortaleza</td>
<td>£6.50</td>
<td>Citrus / apple / cinnamon</td>
</tr>
</tbody>
</table>

**Añejo**

These golden Tequilas are “Aged” for a minimum of 1 year (up to a maximum of 3 years) in oak barrels that must not exceed 600 litres in size. Through this prolonged period in oak the Tequila takes on a variety of rich, complex flavours unmatched by their younger Blanco and Reposado counterparts. Sip these Tequilas to truly enjoy their balanced, smooth flavours and textures.

<table>
<thead>
<tr>
<th>Tequila</th>
<th>Price</th>
<th>Flavour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tapatio</td>
<td>£4.20</td>
<td>Vanilla / cinnamon / chocolate</td>
</tr>
<tr>
<td>Don Agustín</td>
<td>£5.00</td>
<td>Toffee / wood chips / butterscotch</td>
</tr>
<tr>
<td>Don Julio</td>
<td>£6.00</td>
<td>Caramel / cooked agave / butterscotch</td>
</tr>
<tr>
<td>Kah</td>
<td>£6.50</td>
<td>Caramel / vanilla / milk chocolate</td>
</tr>
<tr>
<td>Fortaleza</td>
<td>£9.50</td>
<td>Caramel / toffee / hazelnut</td>
</tr>
<tr>
<td>Gran Centenario</td>
<td>£4.75</td>
<td>Cinnamon / charred wood / caramel</td>
</tr>
<tr>
<td>Maracame</td>
<td>£5.75</td>
<td>Caramel / roasted nuts / golden raisins</td>
</tr>
<tr>
<td>Patrón</td>
<td>£5.50</td>
<td>Oak / vanilla / caramel</td>
</tr>
<tr>
<td>Don Fulano</td>
<td>£6.50</td>
<td>Dried fruit / peppery agave / banana</td>
</tr>
<tr>
<td>Don Julio 1942</td>
<td>£9.95</td>
<td>Warm oak / rich vanilla / cooked agave</td>
</tr>
<tr>
<td>Herradura</td>
<td>£5.00</td>
<td>Chocolate / pineapple / vanilla</td>
</tr>
</tbody>
</table>
Extra Añejo

The introduction of the new Extra Añejo category in 2006 is a reflection of Tequila’s growing status as a true luxury spirit increasingly appreciated by connoisseurs across the globe. Aged for a minimum of three years, extra Añejo Tequila can develop bold, complex aromas of vanilla, baked fruit and oak resin, complemented by notes of sweet spice. The full bodied palate offers caramel, toffee, cocoa and spice, backed by the earthy, vegetal flavour of mature Agave.

Don Fulano Imperial ................................................................. £8.50
Dark chocolate / maraschino cherry / vanilla

Tapatio Excellencia ................................................................. £9.95
Spiced sponge cake / brown sugar / Turkish delight

Maracame Extra Añejo ............................................................ £10.50
Mellow / honey / intense Agave

Mezcal

The bad-ass big brother of Tequila. Small scale production of Mezcal is largely centred in Oaxaca, Mexico’s most Southerly state. Mezcal gains its distinctive character by roasting the Agave over wood in underground fire pits. This cooking method lends a smoky, earthy complexity to Mezcal which can be offset by the sweetness of the Agave in younger examples, whilst as the Mezcal ages (Reposado and Añejo) this smokiness intensifies.

Ilegal Joven ................................................................. £4.50
Pepper / minerality / eucalyptus

Ilegal Reposado ................................................................. £4.95
Butterscotch / toffee / tobacco

Ilegal Añejo ................................................................. £7.50
Dried figs / caramel / leather

Union Uno ................................................................. £4.50
Sage / pineapple / white pepper

Del Muguay Vida ................................................................. £5.50
Honey / ginger / banana

Derrumbes Oaxaca
Joven ................................................................. £4.95
Smoke / pine / cooked Agave

Derrumbes Michoacan ................................................................. £4.95
Agave / pepper / tropical juice

Montelobos Joven ................................................................. £7.50
Mango / bell pepper / anise

Aprendiz ................................................................. £5.50
Floral / capsicum / honey

Quiquiriqui ................................................................. £4.25
Apricot / leather / nutmeg
**Soft Drinks**

**Fizzy**
- £2.00
  - Pepsi, Diet Pepsi, Fanta, Irn-Bru, Lemonade, Tonic, Slim-line Tonic, Ginger Beer,
  - Ting Grapefruit Soda, Ginger Ale.

**Fruit Juices**
- £2.00
  - Orange, Pineapple, Cranberry, Apple, Big Tom Tomato.

**Cordials (with water or soda-water)**
- £1.25
  - Orange, Lime, Blackcurrant.

**Mineral Water**
- £2.00
  - 330ml
  - 1Litre
  - Still and Sparkling

**Hot Drinks**

**Espresso**
- £2.10
  - Double... £3.00

**Macchiato**
- £2.30
  - Double... £3.20

**Latte**
- £3.00

**Tea**
- £2.50

**Herbal Tea**
- £2.80
  - (Chamomile, Peppermint, Green)

**Hot Chocolate**
- £3.50

**Liqueur Coffees**
- £5.50
  - Your choice of spirit/liqueur with espresso and double cream float: Irish, Gaelic, Brandy,
    - Amaretto, Baileys, Tia Maria, Patron Café XO.
**White Wines**

<table>
<thead>
<tr>
<th><strong>White Wines</strong></th>
<th><strong>Bottle</strong></th>
<th><strong>175ml</strong></th>
<th><strong>250ml</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chenin Blanc</strong> (Veldt Range, South Africa)</td>
<td>£18.00</td>
<td>£5.00</td>
<td>£6.50</td>
</tr>
<tr>
<td>Soft tropical fruits, melon and lychee, dominate the palate with a refreshing, elegant acidity on the finish.</td>
<td></td>
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<tr>
<td><strong>Chardonnay</strong> (Alvier, Chile)</td>
<td>19.00</td>
<td></td>
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</tr>
<tr>
<td>This young, unoaked Chardonnay allows the fruit to take centre stage. Tropical fruit dominates the bouquet with pineapple and guava. The palate shows excellent acidity and a freshness that leaves you wanting more!</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong> (Cosmina, Romania)</td>
<td>£19.95</td>
<td>£5.50</td>
<td>£6.95</td>
</tr>
<tr>
<td>This light and bright Pinot offers notes of white flowers, melon, pear, green apple. Effortless and endlessly drinkable.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong> (First Dawn, NZ)</td>
<td>£22.95</td>
<td>£6.50</td>
<td>£7.95</td>
</tr>
<tr>
<td>A classic Kiwi Sauvignon bursting with gooseberry and passion fruit aromas. Mouthwatering high acidity and a lingering finish leaves you wanting more.</td>
<td></td>
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</tbody>
</table>

**Rose Wine**

<table>
<thead>
<tr>
<th><strong>Rose Wine</strong></th>
<th><strong>Bottle</strong></th>
<th><strong>175ml</strong></th>
<th><strong>250ml</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cabernet Rosé</strong> (Alvier, Chile)</td>
<td>£18.00</td>
<td>£5.00</td>
<td>£6.50</td>
</tr>
<tr>
<td>Aromas of fresh strawberries fill the glass. On the palate this wine carries great acidity and just the right amount of sweetness to pair wonderfully with Mexican cuisine.</td>
<td></td>
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</tr>
</tbody>
</table>
**Red Wines**

<table>
<thead>
<tr>
<th>Bottle</th>
<th>175ml</th>
<th>250ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garnacha (Borsao, Spain)</td>
<td>£18.00</td>
<td>£5.00</td>
</tr>
</tbody>
</table>

Deliciously easy drinking Garnacha (Grenache). Packed with layers of juicy bramble, raspberry and cherry flavours giving way to soft tannins and the merest hint of spice. A real crowd pleaser.

| Carmenère (Alvier, Chile) | £19.95 | £5.50 | £6.95 |

Chile’s flagship varietal shows its class here with ripe dark fruits married seamlessly with sweet spice, herbaceous undertones and silky smooth tannins.

| Pinot Noir (Le Versant, France) | £22.95 |

This stylish wine has a beautiful rich Pinot perfume. The palate has ripe black fruits perfectly balanced with a smidgen of oak for complexity and balance.

| Malbec (Goyenechea, Argentina) | £24.95 | £6.50 | £8.50 |

A wonderful example of Malbec from Mendoza. Bursting with aromas of fig, cherry, raspberries and vanilla. Gentle tannins give way to a long complex finish.

**Sparkling Wine**

<table>
<thead>
<tr>
<th>Bottle</th>
<th>125ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco Spumante (DOC Veneto, Italy)</td>
<td>£21.50</td>
</tr>
</tbody>
</table>

Classic Italian sparkling wine with notes of white peach and lemon. Perfect as an aperitif or to enjoy throughout your meal. (Also available with various fruit liqueurs as a Bellini, see cocktails).
Tag your best pictures of our cocktails, food and friends at Mariachi for the chance to win our picture of the month competition and claim free food and cocktails!

@MARIACHI_EDINBURGH

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